

a single drop-in polymeric pan liner having a pre-formed contour fit and suitable for food service applications disposed within said pan to cover an interior surface of said pan, said contour fit pan liner comprising:

a contoured bottom edge forming a closed bottom end disposed over said pan proximate said bottom panel;

one or more flexible side walls extending upwardly from said bottom end, wherein said side walls and said bottom end generally cover an interior surface of said pan; and

an open top end, said top end extending upwardly beyond said pan top opening and said liner open top end being folded over said top edge of said one or more side walls of said pan;

wherein said pan liner does not have dog ears formed proximate said closed bottom end, thereby preventing entrapment of food portions; and

wherein said pan liner is capable of withstanding a temperature of about 400 degrees Fahrenheit.

- ✓ 11. (Amended) The pan liner system of claim 1, wherein said pan liner is constructed from a high temperature polyamide or polyester.

Please add the following new claims:

- ✓ 28. (New) The pan liner system of claim 1, wherein said pan liner has a tensile strength of about 13,000 p.s.i.
- ✓ 29. (New) The pan liner system of claim 1, wherein said pan liner is non-blocking.
- ✓ 30. (New) The pan liner system of claim 1, wherein said pan liner is designed to fit within a standard commercial sized and configured pan.
- ✓ 31. (New) The pan liner system of claim 30, wherein said pan liner has a shape selected from the group consisting of rectangular, square, triangular and circular.

*Sub 3*

32. (New) A food preparation and service system, comprising:  
a standard commercial pan for both preparing and serving food, said pan  
comprising:  
a bottom panel;  
one or more side walls extending upwardly from said bottom panel, said  
one or more side walls each having a top edge, said top edge defining a pan top opening;  
a single drop-in polymeric pan liner having a pre-formed contour fit disposed  
within said pan to cover an interior surface of said pan during food preparation and  
service, said contour fit pan liner comprising:  
a contoured bottom edge forming a closed bottom end disposed over said  
pan proximate said bottom panel;  
one or more flexible side walls extending upwardly from said bottom end;  
wherein said side walls and said bottom end generally cover an interior  
surface of said pan; and  
an open top end, said top end extending upwardly beyond said pan top  
opening and said liner open top end being folded over said top edge of said one or more  
side walls of said pan;  
wherein said pan liner does not have dog ears formed proximate said closed  
bottom end, thereby preventing entrapment of food portions.

*Sub G'*

33. (New) The food preparation and service system of claim 32, wherein said pan  
liner is capable of withstanding a temperature of about 400 degrees Fahrenheit.

*Sub 47*

34. (New) A food service system, comprising:  
a food serving pan comprising:  
a bottom panel;  
one or more side walls extending upwardly from said bottom panel, said  
one or more side walls each having a top edge, said top edge defining a pan top opening;  
a single drop-in polymeric pan liner having a pre-formed contour fit disposed  
within said pan to cover an interior surface of said pan, said contour fit pan liner  
comprising:

a contoured bottom edge forming a closed bottom end disposed over said pan proximate said bottom panel;

one or more flexible side walls extending upwardly from said bottom end; wherein said side walls and said bottom end generally cover an interior surface of said pan; and

an open top end, said top end extending upwardly beyond said pan top opening and said liner open top end being folded over said top edge of said one or more side walls of said pan;

wherein said pan liner does not have dog ears formed proximate said closed bottom end, thereby preventing entrapment of food portions.

*C 3 Sub G*  
35. (New) The food service system of claim 34, wherein said pan liner is capable of maintaining the quality of food that is exposed to heat for an extended period of service time by preventing direct contact with said pan, thereby decreasing moisture loss from the food and preventing the food from baking-on or burning-on said pan.

*Sub 57*  
36. (New) A food and kitchen management system, comprising:  
a pan comprising:  
a bottom panel;  
one or more side walls extending upwardly from said bottom panel, said one or more side walls each having a top edge, said top edge defining a pan top opening;  
a single drop-in polymeric pan liner for preparing and serving food while disposed within said pan, and for storing remaining food portions for future use, said pan liner comprising:

a contoured bottom edge forming a closed bottom end disposed over said pan proximate said bottom panel;

one or more flexible side walls extending upwardly from said bottom end; wherein said side walls and said bottom end generally cover an interior surface of said pan; and